



US007407683B2

(12) **United States Patent**
Jones(10) **Patent No.:** **US 7,407,683 B2**
(45) **Date of Patent:** ***Aug. 5, 2008**(54) **METHOD OF PREPARING A
CONFECTIONERY PRODUCT MADE OF
PROTEIN AND CARBOHYDRATE
MATERIALS PRESENT IN A RELATIVE
WEIGHT RATIO HIGHER THAN 1**5,389,395 A * 2/1995 Joseph et al. 426/72
6,299,929 B1 * 10/2001 Jones 426/656
6,432,457 B1 8/2002 Jones
6,749,886 B2 * 6/2004 Jones 426/656(75) Inventor: **Dennis Jones**, Shelburne, VT (US)(73) Assignee: **Nellson Nutraceutical, llc**, Irwindale,
CA (US)(*) Notice: Subject to any disclaimer, the term of this
patent is extended or adjusted under 35
U.S.C. 154(b) by 0 days.This patent is subject to a terminal dis-
claimer.(21) Appl. No.: **11/199,203**(22) Filed: **Aug. 9, 2005**(65) **Prior Publication Data**

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Aug. 26, 2003, now abandoned, which is a division of
application No. 10/117,111, filed on Apr. 8, 2002, now
Pat. No. 6,749,886, which is a continuation of appli-
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No. 6,432,457, which is a division of application No.
09/639,851, filed on Aug. 16, 2000, now Pat. No.
6,299,929, which is a continuation of application No.
08/246,369, filed on May 19, 1994, now abandoned,
which is a continuation of application No. 07/891,929,
filed on Jun. 1, 1992, now abandoned, which is a con-
tinuation of application No. 07/641,131, filed on Jan.
15, 1991, now abandoned.(51) **Int. Cl.****A23J 1/00** (2006.01)**A23J 1/14** (2006.01)**A23J 1/08** (2006.01)**A23J 1/20** (2006.01)**A23J 1/12** (2006.01)(52) **U.S. Cl.** **426/660**; 426/656; 426/658;
426/810; 426/103; 426/657(58) **Field of Classification Search** 426/2,
426/656, 660, 658, 810, 800, 801, 103, 661,
426/657

See application file for complete search history.

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no date provided.

(Continued)

Primary Examiner—Anthony Weier(74) *Attorney, Agent, or Firm*—Arent Fox LLP(57) **ABSTRACT**The invention provides a method of making confectionery bar
comprising a proteinaceous material and a carbohydrate
material in a relative weight ratio higher than 1 (from 1:0 to
about 1:0.999). The bar produced is very palatable and chewy
and has good organoleptic properties. It may be coated (en-
robed) or not as desired. The product of the invention provides
a meal replacement for very low calorie diets, diet supplement
or protein supplement, and may optionally comprise a carbo-
hydrate material of low digestibility or indigestible nature.**4 Claims, No Drawings**